

Raw Bar

NEW Royal Osetra Caviar- Gallilee 30/50 Grams MKT

Blinis, Red Onion, Crème Fraiche, Chives

Add "Dobbert Style" +35 (Crispy Pork Belly, Chilled Lobster Claws)

* **Nantucket Oysters (ea.)** 4

* **½ Dozen Littleneck Clams** 16

On the Half Shell, Lemon, Cocktail

* **Atlantic Tuna Poke** Wakame, 21

Rice Chips, Scallion, Orange, Ginger, Avocado

Shrimp Cocktail Jumbo Shrimp, 18
Lemon, Cocktail

Bluefish Pâté Radish, Carrots, . . . 18
Cucumber, Tortilla Chips

NEW Octopus and Shrimp 23

Ceviche EVOO, Lime, Red Onion, Jalapeno, Corn Dust.

Appetizers

Lobster Quesadilla Cheddar . . . 35

Jack, Corn, Charred Lime, Chipotle Aioli

Lump Crab and Manchego Dip 19

Tortilla Chips, grilled lime

Half Dozen Noble Wings Crispy 14

Chicken Wings, Tossed in Choice of Buffalo, Korean BBQ, or Gold BBQ

Half Dozen Boneless Chicken . . 11

Wings Crispy Chicken Wings, Tossed in Choice of Buffalo, Korean BBQ, or Gold BBQ

Pan Crisp Crab Cake Lemon . . . 16

Aioli, Greens

Stuffed Quahogs 2ea., Chopped 16
Clam, Chorizo, Herbs, Brioche, Drawn Butter

Crab Rangoons 5ea, Spiced 15
Honey Dipping Sauce

NEW Pork Belly Bao (3) Kimchee, 26

Scallion, Korean BBQ, Sesame

Fried Pickle Chips Golden 14

Brown, House Made Ranch

NEW Lobster BLT Sliders (3ea) . . . 38

Chunks of Maine Lobster, Lightly Dressed, Crispy Bacon, Lettuce and Tomato, on Toasted Potato Bun Sliders

Soup and Salads

* Salad Options

Grilled Chicken+12 Lobster+28 Blackened Salmon+16 Filet Mignon+22 Crab Cake+12 Grilled Shrimp+14 Crispy Buffalo Chicken+11

Mixed Green Salad Beets, Goat 14

Cheese, Onion Straws, Radish

NEW Harborside Salad Dried 14

Apricot, Cucumber, Everything Spice Crouton, Manchego, Raspberry Vinaigrette

N.E. Clam Chowder Smoked . . . 11

Bacon, Thyme, Oyster Crackers

House Caesar Salad Toasted . . . 12

Bread, Parmesan, Garlic Peppercorn Dressing

**Before Placing an order, Please inform your server if a person in your party has a food allergy*

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Main Courses

NEW Sesame Crusted Tuna Bowl 37
Purple Cabbage, Radish, Kimchee,
Edamame, Scallion, Lomein
Noodle, Ginger Glaze

Lobster Mac & Cheese 3 Cheese 37
Sauce, Atlantic Lobster
Add 4oz. Tenderloin Steak +18

NEW Chicken and Waffles Crispy 29
Buttermilk Fried Chicken Breast,
Belgian Waffles, Bourbon Hot
Maple, Side Cole Slaw

Fried Shrimp Platter French 29
Fries, Tartar Sauce, Lemon, Cole
Slaw

NEW * Filet Mignon 8oz Grilled, . . . 47
Hoisin Demi Glace, Roasted
Green Beans and Lemon Herb
Potatoes

*** Sriracha Glazed Salmon** 32
Wester Ross, Citrus Infused
Grains, Edamame Puree

N.E. Fish & Chips Buttermilk 28
Fried Cod, Tartar Sauce, Lemon,
Cole Slaw

Crab Cake Dinner 2 Crab Cakes, 30
Fries, Tartar Sauce, Lemon, Cole
Slaw

NEW Grilled Octopus and Pork Belly

Sweet and Spicy Gochujang Glaze, Kimchee, Lemon Herb Roasted Potato
35

Seafood Boils

Classic Low Country Boils - Wet Naps Included!

Clam and Shrimp Boil Shrimp, . . 43
Littleneck Clams, Red Bliss
Potato, Corn, Chorizo

Duo of Crab Boil ½# King Crab, 90
½# Snow Crab, Creole Butter, Red
Bliss Potato, Corn, Chorizo

Snow Crab and Shrimp Boil 1# 60
Snow Crab, Shrimp, Creole Butter,
Red Bliss Potato, Corn, Chorizo

King Crab and Shrimp Boil 1# 110
King Crab, Shrimp, Creole Butter,
Red Bliss Potato, Corn, Chorizo

Desserts

NEW Chocolate Decadence Cake 12
Chocolate Glaze

NEW Chef's Selection Gelato 10

Root Beer Float Caramel 11
Drizzle

NEW Irish Cream Cheesecake 12
Caramel Drizzle

Vanilla Bean Ice Cream 9

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Sandwiches

sandwiches come with fries, tots, or slaw

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- Chilled N.E Lobster Roll** Lemon Aioli, Celery, Choose From 6" or 36/70
Footlong Toasted Brioche
- Crab Cake BLT** Pan Seared Crab Cake, Applewood Smoked Bacon, Greens, . . . 22
Lemon Aioli.
- Beyond Burger** Vegan Patty, Chipotle Aioli, Greens, Tomato, Honey Whipped 19
Goat Cheese
- * **All American Burger** 8oz. Double Stack of Prime Beef Patties, Yellow 18
Cheese, Pickles, Mustard, Ketchup
- Crispy Korean Chicken Sandwich** Korean BBQ Sauce, Kimchee, Mayo, 19
Pickles
- * **Surf and Turf Burger** 8oz. Double Stack of Prime Beef Patties, Lobster 33
Meat, Swiss, Lemon Aioli, Onion Straws
Featured On The Phantom Gourmet
- D.F.C. (Deep Fried Chicken Sandwich)** Buffalo Sauce, Blue Cheese Dressing, 18
Greens
- Blackened Chicken Sandwich** Chipotle Aioli, Applewood Smoked Bacon . . . 18
- Codfish Sandwich** Fried Cod, Tartar Sauce, Lemon, Greens 19

Side Dishes

- | | |
|-----------------------------------------------|---------------------------------------------|
| Roasted Green Beans 10 | Classic Coleslaw 10 |
| Citrus Infused Ancient Grains . . . 10 | Lemon Herb Roasted Potato . . . 10 |
| Side Harborside Salad 10 | Side Caesar Salad 10 |
| Mac & Cheese 10 | Herbed Carrots 10 |
| Seasoned French Fries 10 | Side Mixed Greens and Beets . . . 10 |
| Garlic Parmesan Tater Tots 10 | Salad |

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